

STARTERS

Freshly-baked Garlic Bread | 6

Soup of the Day | 12
HOUSE-BAKED BREAD

Prawn Cocktail | 12

Crispy Pork Rolls | 12

PULLED PORK | JULIENNE VEGETABLES | WONTON PASTRY
MILD WASABI DRESSING | CARAMEL SOY

The Grill's Seafood Chowder | 23

SALMON | KING PRAWNS | SCALLOPS | MARLBOROUGH
MUSSELS | POTATO | CREAM HOME BAKED BREAD

Salt & Pepper Squid | 12.5

Arancini | V 16

SIDES & SUCH

Seasonal Vegetables | 8

Onion Rings | 8.5

Chunky Agria Fries | 8.5

MAINS

Caeser Salad | 20

CRISPY BACON | COS LETTUCE | PARMESAN CROUTONS
SOFT POACHED EGG

ADD CHICKEN 9 | ADD SALMON 9

Vegan Pumpkin Risotto | V 28

PUMPKIN | TRUFFLE OIL | VEGAN MOZZARELLA
WILD ROCKET

Fish & Chips | 37

TEMPURA BATTERED FISH | SALAD GREENS
LEMON | TARTARE SAUCE CHUNKY AGRIA FRIES

Chicken Supreme* | 38

CHICKEN BREAST PROSCIUTTO WRAPPED
SUNDRIED TOMATO | MOZZARELLA CHEESE
ROASTED RED PEPPER & BASIL CREAM SAUCE

Akaroa Salmon Fillet* | GF 39

PALM SUGAR GLAZED | LEEK | BOK CHOY
PICKLED ONION RELISH | SALTED PEANUT CARAMEL

Rack of Lamb* | GF 42

CASHEW & PORCINI MUSHROOM CRUST
SMOKED TOMATO JUS

**mains served with herb potato gratin and
seasonal steamed vegetables*

FROM THE GRILL

*all steaks served with seasonal vegetables
and chunky Agria potato steak-cut fries or
baked potato with sour cream, chives & your
choice of sauce*

Prime New Zealand Angus Beef

raised on the natural grasslands of the Central North Island,
marbled, fine-textured, flavoursome & well-aged

300g Sirloin | 38

300g Scotch Fillet | 38

200g Tenderloin | 38

Wakanui Angus Beef - Grain-Finished

Mid-Canterbury free range, grain-finished beef with distinctive
extra marbling, aged twenty-one days' minimum for
maximum tenderness

300g Scotch Fillet | 49

Choose your Sauce

RED WINE & CRACKED PEPPER CREAM SAUCE

MUSHROOM BOURBON SAUCE

CREAMY GARLIC SAUCE

HORSERADISH & CARAMELISED ONION JUS

GARLIC BUTTER

DESSERTS

Vanilla Crème Brulée 16

BLACK CHERRY COMPOTE | CHOCOLATE SHORTBREAD
BISCUIT | KAPITI VANILLA BEAN ICE-CREAM

Banana & Chocolate Filo Rolls 16

SALTED CARAMEL SAUCE | MAPLE WALNUT ICE-CREAM

Chocolate Mud Cake | GF 16

BERRIES | KAPITI VANILLA BEAN ICE-CREAM

Baked Vanilla Cheesecake 16

CARAMEL SAUCE | KAPITI VANILLA BEAN ICE-CREAM

Italian Prima Donna Fino Cheese (GF) 16 | 100g

RICH FULL FLAVOUR | SLIGHTLY SWEET | NUTTY
MATCH: PINOT NOIR OR SYRAH

THE GRILL
AT SOLWAY PARK

THE GRILL

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